

Riesling semidry 2018




Producer

Founded in 1136 by cistercien monks, the Kloster Eberbach is producing 238 hectares of the most popular vineyard sites in the Rheingau region

Vintage report

The 2018 vintage has been an unusual year for Germany. High temperatures combined with a long period of no rain fall caused a faster maturing of grapes. Kloster Eberbach started harvesting August 16th at the Hessische Bergstrasse with Pinot Grigio. Harvesting has never been easier since there was NO onset of fungal diseases throughout harvest from Mid-August until the end of October. It was a very healthy grape harvest. By mid-September, some Rieslings were already showing 100° Oechsle. 2018 vintage exhibits intensive aromas and flavors for whites, low acidity levels and dark red wines with smooth and balanced tannin structure.

Characteristics

-  stone fruit aroma, apple and peach notes
-  harmonious, well-balanced
-  solo, salads, snacks

Facts

Grape Variety	Riesling
Terroir	Blend of 100 % Riesling from the Kloster Eberbach vineyard sites
Appellation	Rheingau
Vinifikation	Single bow



Alcohol	Residual Sugar	Acidity
12.4 %vol	12.7 g/l	6.7 g/l